



M2000
CONTACT BUN TOASTER
OWNERS/SERVICE MANUAL



WARNING:

Improper installation, operation, service or maintenance can cause property damage and/or result in personal injury. Read this manual thoroughly before installing operating, or servicing this equipment.

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APW Wyatt Foodservice Equipment Company
729 Third Avenue ☎ Dallas, TX 75226
(214) 421-7366 ☎ FAX (214) 565-0976

SAFETY PRECAUTIONS

APW Wyott toasters are designed, built, and sold for commercial use and should be operated by trained personnel only. Clearly post all CAUTIONS, WARNINGS and operating instructions near each unit to insure proper operation and to reduce the chance of personal injury and/or equipment damage.

Always disconnect power before cleaning or servicing the toaster. Surfaces will remain hot after power has been turned off, allow unit to cool before cleaning or servicing. Never clean the toaster by immersing it in water. The toaster is not protected against water jets; **DO NOT CLEAN TOASTER WITH A WATER JET**. Always clean equipment before first use.

Operating toaster without legs will void the warranty. Insure all accessories and exterior panels are properly installed and adjusted before applying power and operating.

GENERAL INFORMATION

Check the rating label for your model designation and electrical rating. Rating Label is located on the bottom front of the control panel.

Overall dimensions with feeder: 23.5"(59.7cm) W x 25.9"(65.8cm) H x 17.5"(44.5cm) D

Electrical ratings:

M2KA: 208VAC, 2880W, 13.8A 60Hz

M2KH: 240VAC, 3840W, 16A 60Hz

Cordset Configuration:

208/250V: NEMA 6-20P Plug, 4 foot, 3 wire grounded cord.

If the supply cord is damaged, the manufacturer or an authorized service agent or a similarly qualified person must replace it to avoid a hazard or warranty.

Shipping Weight:

94 lbs (42.7 Kg)

INSTALLATION

1. **Examine carton for damage.** The freight carrier has assumed responsibility for its safe transit and delivery. If equipment is received damaged, either apparent or concealed, a claim must be made with delivering carrier.
 - a. **Apparent damage or loss must be noted on the freight bill at the time of delivery.** The carrier representative (Driver) **must sign** the freight bill. If this is not done, the carrier may refuse the claim. The carrier can supply the necessary forms.
 - b. **Concealed damage or loss if not apparent until after the toaster is removed from carton,** a request for inspection must be made to the carrier within 15 days. The carrier should arrange an inspection. **Be sure to save all contents and packaging material.**

2. **Verify Parts**

After removing unit from the shipping carton, unwrapping loose parts and remove any packing tape, plastic wrap and nylon tie-down. Verify the following parts:

<u>Item</u>	<u>Packaging</u>	<u>Qty</u>
Legs	In plastic bag	4
Feeder/Bun Chute	Wrapped, loose in top of carton	1
Conveyor	In individual carton	1
Instruction Manual	Loose in carton	1
Teflon Sheet Kit (optional)	Loose in carton	Optional

NOTE: PRIOR TO INITIAL START-UP, ALL REMOVABLE PARTS AND THE GRILL SURFACE SHOULD BE CLEANED WITH WARM SOAPY WATER TO REMOVE MANUFACTURING OILS, THEN RINSED AND DRIED THOROUGHLY. Apply oil (vegetable oil) to the conveyor chain after washing. (Bun oil can be used if it contains no animal fats, salts or dairy products.)

3. Assemble Legs

Lay the toaster on its back and install the four adjustable legs into the threaded holes on the bottom of the toaster sides. Hand tighten the legs by gripping the black shank and turning until it is seated firmly against the bottom of the toaster. Set the toaster upright on a flat surface. Unscrewing the lower, chrome insert of each leg levels the unit. Flats are provided on two sides of the insert to allow use of a wrench. "Precise" leveling is not required for proper operation.

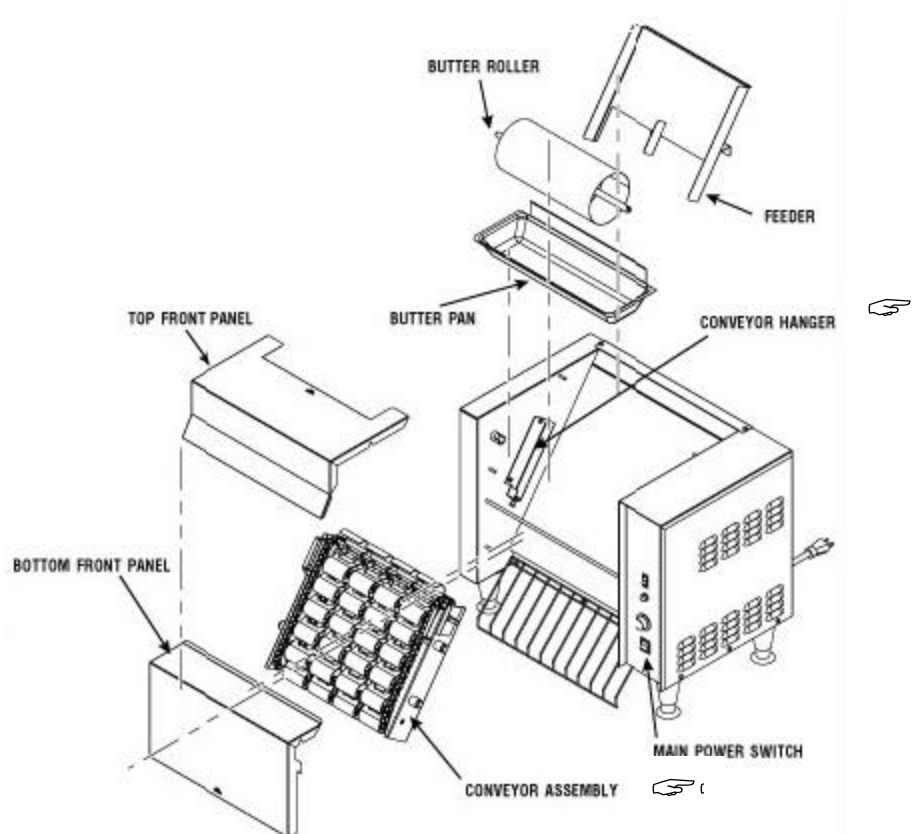


Figure 1. M2000 Assembly Drawing

4. Conveyor Installation

Remove the front panel by lifting it straight up. (See Figure 1) Lift conveyor assembly ☞ by using “U” shaped handles on each conveyor side bracket. Lower the conveyor into the two conveyor hanger brackets ☞ above the grill plate on each side, so the four spacers on the sides of the conveyor rest on the bottom flange and the bottom spacers are against the adjustment screws. The conveyor hanger brackets ☞ are factory adjusted. However, before reinstalling the front panels apply power to the unit and run the conveyor to insure proper gear engagement. If gears are not properly engaged adjust the conveyor by loosening the jam nuts on the conveyor hanger brackets and adjusting the screw (see Figure 2) to set the conveyor to the correct height. Retighten lock nuts after adjustment is complete.

- a. To adjust the conveyor up into the drive gear, turn the conveyor adjustment screw clockwise. Use a 7/16-end wrench to tighten the jam nut.
- b. To adjust the conveyor away from the drive gear, turn the conveyor adjustment screw counterclockwise. Use a 7/16-end wrench to tighten the lock nut.

5. Replace front panel.

6. Feeder Assembly

Install Feeder by fitting slots on back of feeder onto back panel studs located at top rear of unit.

7. Install Teflon Sheet (Optional)

Remove Feeder. Allow one end of the Teflon sheet to overlap the top of the rear panel to the rear studs. Align the holes in the sheet with the stud heads and push the sheet over the stud heads. Balance of the sheet will fit over the grill surface. Reinstall Feeder capturing Teflon Sheet between the feeder and the top of the toaster.

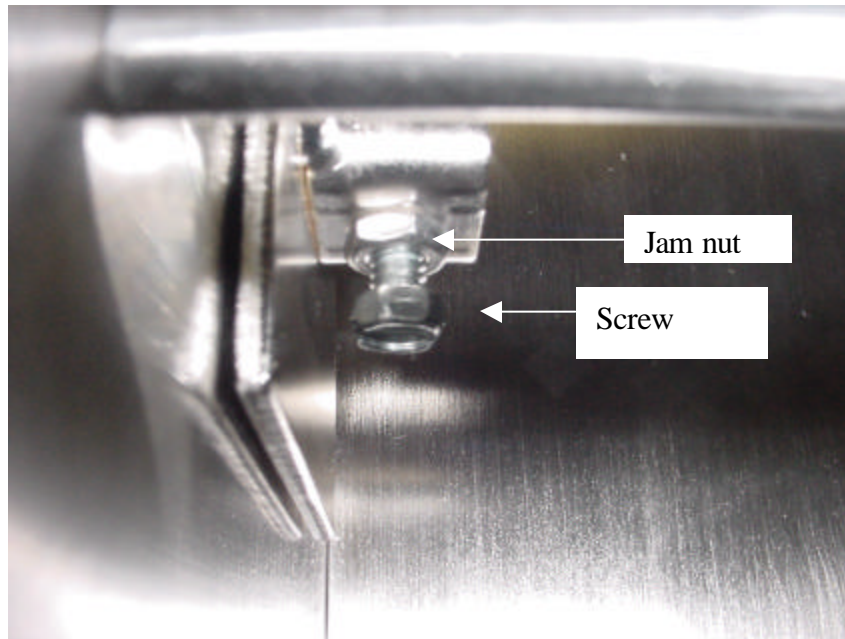


Figure 2.

LOCATION

Place the toaster on a flat surface. This toaster is tested and approved for zero clearances against **non-heated** surfaces. Locate the toaster near a wall receptacle of the proper configuration. **DO NOT USE AN EXTENSION CORD.** Plug the power cord into an outlet (receptacle) of the specified voltage on the rating label. Outlets must be properly grounded.

OPERATING INSTRUCTIONS

Choose Dry or Wet operation.

1. **Dry operation.** (no oil) Insure Teflon sheet, 86298 is properly installed.
 - a. Turn Main Power Switch on. Set Temperature Control knob to desired temperature. Allow Pilot Light to cycle at least two times (on/off). When the light is on, the grill is heating. Heat up time is about 15-20 minutes.
 - b. Turn on motor switch. Conveyor should start to turn.
 - c. Place bun halves on feeder cut side down (facing grill surface). Toast time is approximately 22 sec. depending on bun height and diameter. Increase or decrease temperature setting to achieve desired brownness and temperature.
2. **Wet operation.** (using oil) Apply a light coating of oil to grill surface. (Fry oil can be used) When toasting using oil, any high-quality cooking oil may be used with this toaster (do not use oils that contain dairy products such as butter). The Teflon sheet may be used, but it is not required. Fill the Butter Pan 2/3 full of warmed cooking oil. The oil should spread evenly over the surface of the roller.
 - a. Turn Main Power Switch on. Set Temperature Control knob to desired temperature. Allow Pilot Light to cycle at least two times (on/off). When the light is on, the grill is heating. Heat up time is about 15-20 minutes.
 - b. Turn on motor switch. Conveyor should start to turn.
 - c. Holding the bun half in the palm of the hand, slap the face (cut side) of the bun on the turning Butter Roller surface.
 - d. Place bun halves on feeder cut side down (facing grill surface). Try several buns to determine the correct pressure and time to achieve the desired browning and temperature of bun. Using too little oil will cause the bun surface to be cool and uneven in color. It will also cause the bun to stick to the grill. Using too much oil will give the bun a yellow un-toasted look. Toast time is approximately 22 sec. depending on bun height and diameter. Increase or decrease the temperature setting to achieve desired brownness and temperature.

NOTE: Should the temperature setting be changed, allow several cycles for the grill plate to adjust. Once the desired setting has been achieved, note the temperature and keep it set there.

CLEANING

WARNING: Make sure the toaster is in the off position and has been off at least 15 – 30 minutes. **Do not** attempt this cleaning procedure if the toaster components are too hot to touch.

Never spray water on the toaster or controls. Damage to the toaster as well as injury could occur. Severe injury and burns may occur if you do not follow this instruction sheet.

DISASSEMBLY

Turn off main power switch and conveyor switch. Disconnect the power supply cord from the wall outlet. The toaster will be hot when turned off. Allow the toaster to cool for at least 15 – 30 minutes before handling. **USE CAUTION** during disassembly and cleaning. Grasp the left side of the Butter Roller Shaft. Lift up and to the left to remove from drive assembly. Remove the Butter Pan. Remove the Top and Bottom Front Panels.

NOTE: Do not use any chloride or chlorine-based products to clean or rinse toaster or toaster parts.

Daily Parts Cleaning:

The Butter Roller, Butter Pan, Feeder, and Top and Bottom Front Panel can be placed in a dishwasher or sink and washed with detergent and warm water.

Daily Conveyor Cleaning:

Conveyor may be hot and is heavy, use caution when lifting and removing. Remove the conveyor assembly by gripping the two handles at the top and lifting forward until it clears the gears. Lift it up and out gently placing it in a sink with the drain stopped, or in a suitable container to soak over night. Conveyor can be placed in the sink or container while warm. **Use caution when handling a hot conveyor.** The soak solution is a mix of 10 parts hot water (120°F or more) to 1 part (minimum) “INSIDE OUT” brand 3-IN-1. Fill the sink or suitable container with the solution, to completely cover the conveyor by approximately one inch. Allow the conveyor to soak in the solution over night. Remove the conveyor from the solution. Use a stiff non-metal brush or plastic pad to remove residual bun oil. Insure the chains are clean and free from debris. Use a brush to remove any soil or debris remaining on the chain. Rinse conveyor with plain hot water and allow to drain. Lubricate both chains thoroughly with vegetable oil. Bun oil may be used if it contains no animal fats, salts or dairy products. **Note: Chain Lubrication is critical to chain life. Oil the chain daily.** Gently replace conveyor into toaster. **Discard used soak solution. Clean and sanitize sink or container after over night use!**

Replace all removed toaster parts. Plug power supply cord into wall outlet. Turn main power switch on. Turn conveyor switch on.

Severely baked on oils as shown in Figure 3 require the conveyor to be cleaned using the ‘emergency one-time’ boil instructions below to clean.

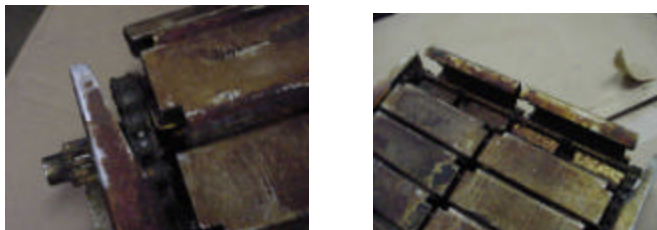


Figure 3

ONE-TIME BOIL OUT OF CONVEYOR

NOTE: This is for experienced operators only, and in stores that approve this operation.

1. Turn off power and drain the oil from one of the Fryers, and allow it to cool.
2. Turn Toaster main power switch off. Remove power supply plug from the wall outlet.
3. Some surfaces will remain hot after toaster is turned off. Allow time for toaster to cool. (15-30 minutes) Use caution during disassembly and cleaning.
4. Grasp the left side of the Butter Roller shaft. Lift it up and to the left to remove from drive assembly.
5. Remove the Butter Pan.
6. Remove the Top and Bottom Front Panels.
7. When the fryer has cooled and has drained, close the drain valve.
8. Remove the Conveyor assembly by grasping the two handles at the top, and lifting forward until it clears the gears.
9. **Gently** place the Conveyor Assembly into the Fryer.
10. Add water to the cooled Fryer leaving enough room to add two (2) gallons of “INSIDE OUT” 3 IN 1 HEAVY DUTY CLEANER and the Conveyor Assembly.
11. Add additional water to the Fryer, if necessary, to completely cover the Conveyor Assembly.
12. Set the temperature of the Fryer to 200°F, and allow the conveyor to soak in the solution for 60 minutes.
13. Shut off the Fryer and allow the conveyor to cool.
14. **NOTE: Drain the solution prior to removing the Conveyor Assembly.** After the conveyor has cooled, remove the conveyor from the Fryer. If there are areas with bun oil, use a stiff non-metal brush or plastic pad to remove. Insure the chains are clean and free from impediment. Use a brush to remove any soil or impediment remaining on the chain.
15. Rinse conveyor with hot water and allow to drain. Lubricate both chains thoroughly with vegetable oil. Bun oil may be used if it contains no animal fats, salts or dairy products. **Note: Chain Lubrication is critical to chain life. Oil chain daily.**
16. Before assembly of the conveyor check the Following: Conveyor Assembly hardware to insure fasteners are tight and there are no signs of wear, Gears are tight on the Conveyor shaft and the Motor Shaft and the Hanger Bracket screws are tight and the brackets have not shifted during use.
17. Gently replace conveyor into toaster. Replace all removed parts. Plug power supply cord into wall. Turn main power switch on. Turn conveyor switch on.

LAST IMPORTANT NOTE: Daily-cleaning instructions of conveyor should be followed after this boil out. The conveyor must stay clean to optimize speed and bun temperature. **KEEP CONVEYOR LOOKING NEW.**

Daily Griddle Cleaning:

Dry Operation: Wipe off the Teflon sheet with a damp cloth to remove any debris or particles that have collected on the sheet. If the sheet is worn, replace it with a new sheet.

Wet Operation: It is not necessary to completely remove residue, as long as the grill surface is smooth and free of burned on bread that may cause buns to stick.

Tools needed for cleaning:

Scotch-BriteTM Quick Clean Small Appliance Cleaner No. 702 or Equivalent

•Scotch-BriteTM Multi-Purpose Pad Holder No. 405 or Equivalent

•Scotch-BriteTM Squeegee No. 410 or Equivalent

•Scotch-BriteTM Griddle Polishing Pad No. 46 or Scotch-BriteTM General Purpose Scrubbing Pad No. 9650 or Equivalent

Also needed:

•(Wet) terry towel

•Catch pan for food soil

•Common kitchen scraper

If Teflon sheet is installed remove it when Bun Grill Toaster is cool. Set the toaster temperature to 350°F. Scrape loose food particles with scraper into Butter pan under grill plate.

Squeeze 1 to 2 ounces of Scotch-BriteTM Quick Clean Small Appliance Cleaner No. 702 or equivalent into measuring reservoir of bottle. Pour cleaner onto pad. Do not pour directly onto grill surface.

Scour using Scotch-BriteTM Multi-Purpose Pad Holder No. 405 or equivalent, and Scotch-BriteTM Griddle Polishing Pad No. 46 (or 9650). (See Figure 4)



Figure 4

After scouring, squeegee the surface clean with the Scotch-BriteTM Squeegee No. 410 (See Figure 5)



Figure 5

Turn off Bun Grill Toaster and wipe surface with clean wet towel. If the surface is still hot, use the Scotch-BriteTM Multi-Purpose Pad Holder to move the towel over the surface. (See Figure 6)



Figure 6.

Dry the grill thoroughly. Coat the grill plate with a light film of cooking oil. (See Figure 7)

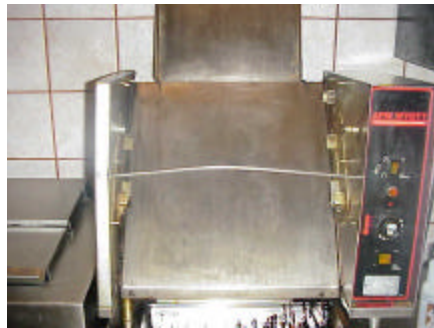


Figure 7.

Rinse all cleaning tools with hot water. (See Figure 8)

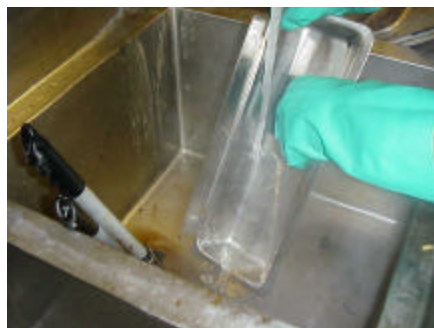


Figure 8.

Wipe down all external stainless steel surfaces with a damp cloth.

RE-ASSEMBLY

Before assembling the conveyor check the following: Fasteners on the Conveyor Assembly hardware should be tight with no signs of wear. Conveyor shaft gear and the Motor Shaft gear are tight. Hanger Bracket screws are tight and the brackets have not shifted during use.

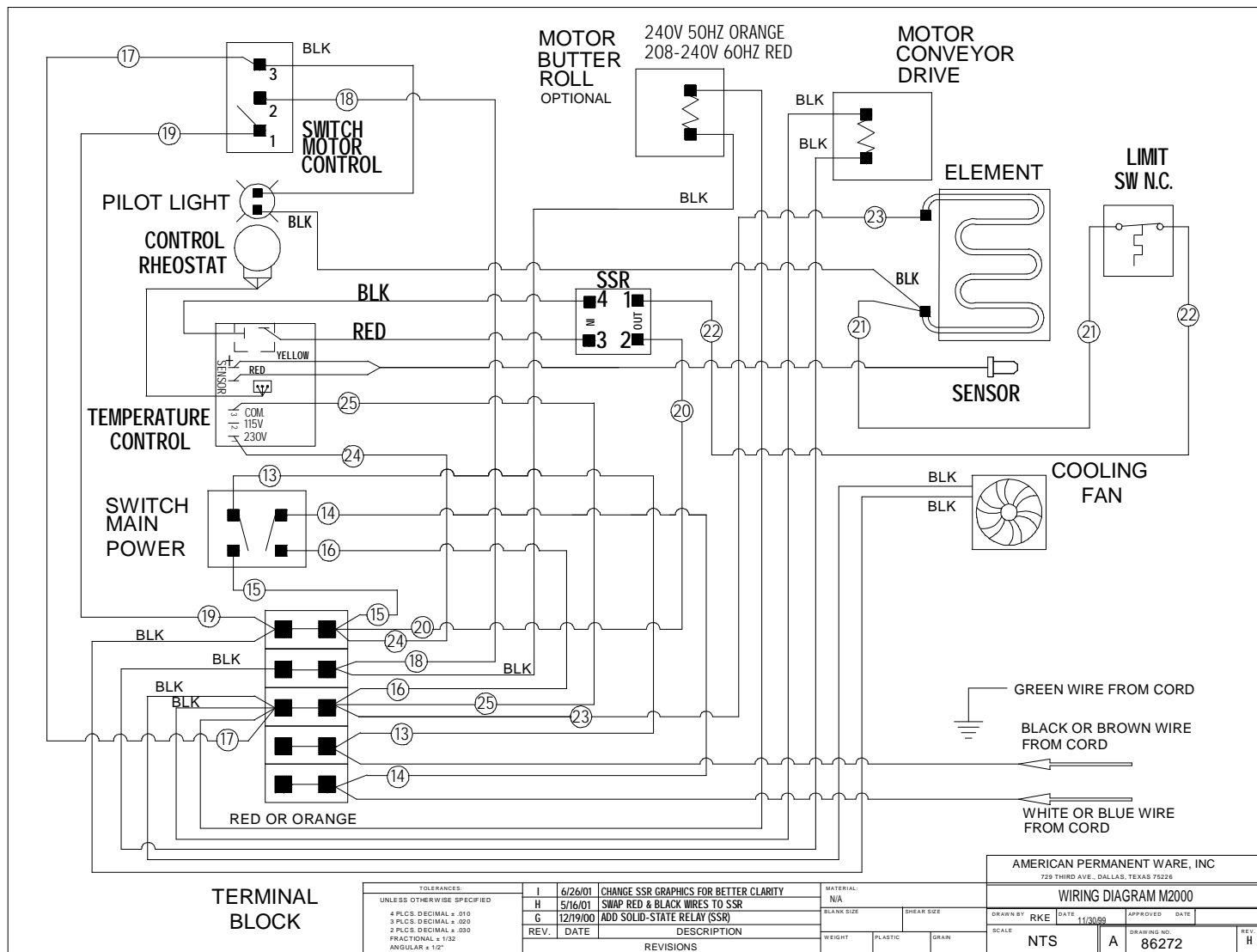
TROUBLESHOOTING GUIDE

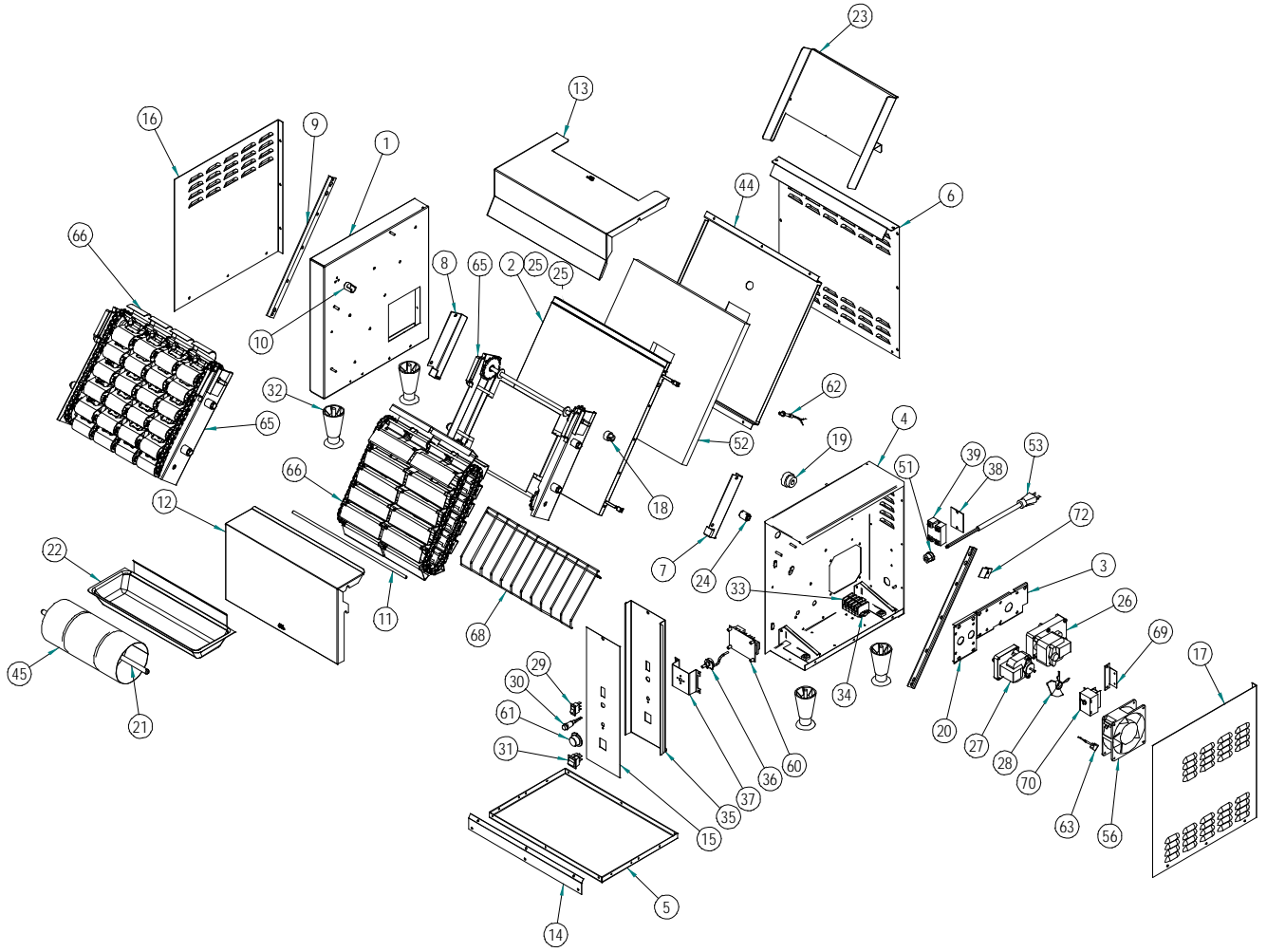
Always ask and check the following:

1. Is the unit connected to a live power source of the proper voltage?
2. Check the circuit breaker.
3. Is power switch "ON" and pilot light glowing?
4. Check the rating label. Is the unit connected to the correct power source?

If the above checks out, and you still have problems, call an APW Wyott authorized service agent. APW SERVICE HOT LINE 1-800-733-2203

PROBLEM	CAUSE	SOLUTION
Buns won't toast	Wrong temperature setting	Increase temperature setting and allow two cycles to warm up.
	Excessive cupping of bun surface	Buns are stale, use fresher buns
Buns toast unevenly	Excessive cupping of bun surface	Buns are stale, use fresher buns
	Conveyor pressure too light	Adjust conveyor tension
Buns stick to grill	Teflon sheet worn.	Replace Teflon sheet
	Doughy buns or excessive sugar and moisture, plus grill temperature too high.	Reduce grill temperature Allow buns to age.
	Build up on Grill Surface	Clean Grill per instructions
No power	No power at the wall receptacle	Check circuit breaker or fuse
	Power cord disconnected Main switch	Check plug at receptacle Check that switch is "ON" and operative
Conveyor will not turn (Motor turns)	Drive gears not engaged	Check gear alignment and engagement
	Gear set screws not tight	Check screws and tighten if required





ITEM#	PART#	DESCRIPTION	QTY	ITEM#	PART#	DESCRIPTION	QTY
1	86235	W/ASSY, LEFT SIDE PANEL	1	39	69146	RELAY,SLD ST 50A 280V OUT,3-32VDC IN (TEXT)	1
2	86219P	ELEMENT, GRILL 208/240V	1	44	86202	COVER, INSULATION	1
3	86204	PLATE, MOTOR MOUNTING	1	45	85173	CYLINDER, BUTTER ROLLER	1
4*	86234	W/ASSY, RIGHT SIDE PANEL	1	51	89111	BUSHING, STRAIN RELIEF SR-7W-2	1
5	86206	PANEL, BOTTOM	1	52	60113	INSULATION, 21X19X1	1
6	86207	PANEL, BACK	1	53	85640	CORDSET, 14/3 600V .440 HSJO 620P	1
7	86231	SUPPORT, RIGHT SIDE CONVEYOR	1	56	85284	FAN, COOLING 4.5" 105CFM 208/230V	1
8	86230	SUPPORT, LEFT SIDE CONVEYOR	1	60	86279	CONTROL, SOLID STATE 115/230V, 150°-550°F	1
9	86233	ANGLE, GRILL PLATE	2	61	88705	KNOB 039-266 8A BLACK	1
10	84159	SUPPORT, LEFT SIDE SHAFT	1	62	86280	PROBE, "K" THERMOCOUPLE	1
11	83733	ROD, FRONT AND TOP	1	63	85285	ASSY, FAN CORD(FAN CORD 85283)	1
12	86261	PANEL, BOTTOM FRONT	1	65	86268	S/ASS'Y, INNER CONVEYOR FRAME	1
13	86260	PANEL, TOP FRONT	1	66*	86267	S/ASS'Y, CHAIN WEIGHT	1
14	86259	SHIELD, FRONT GRILL	1	68	86253	RACK, BOTTOM WIRE	1
15	86243	PANEL, POLY	1	69	86255	BRACKET, FIXED THERMOSTAT MTG.	1
16	86210	PANEL, LEFT SIDE OUTER	1	70*	86282	THERMOSTAT, FIXED HI-LIMIT	1
17	86211	PANEL, RIGHT SIDE OUTER	1	72	86256	BRACKET, CAPILARY	1
18	85046	GEAR, 11 TOOTH 3/8 BORE	1				
19	85047	GEAR, 21 TOOTH 1/2 BORE	1				
20	84153	PLATE, MOTOR MOUNTING	1				
21	84195	S/ASSY, BUTTER ROLL SHAFT	1				
22	84179	PAN, BUTTER W/NOTCH	1				
23	86265	W/ASS'Y, SUPER FEEDER	1				
24	83050	S/ASS'Y, BUTTER ROLLER DRIVE COUPLING	1				
25	86221P	ELEMENT, GRILL 120V	1				
26	84109	MOTOR, 208/230V 60HZ 4.6 RPM CONVYR	1				
27	85197	MOTOR, 208/240V 60 HZ 25 RPM B/R	1				
28	85108	BLADE, FAN	1				
29	89408	SWITCH, LIGHTED ROCKER	1				
30	63012	S/A, PILOT LIGHT AMBER	1				
31	89406	SWITCH, LIGHTED ROCKER	1				
32	86295	LEG, 4"-BLACK	4				
33	34236	TERMINAL BLOCK END MTG	1				
34	34237	TERMINAL BLOCK (6) .250 MALE	5				
35	86208	PANEL, CONTROL	1				
36	86281	RHEOSTAT 1K OHM	1				
37	86477	BRACKET, PANEL MOUNTING CONTROL BOARD	1				
38	69147	PAD, THERMAL FOR SSR 69146 (TEXT)	1				

* - ALTERNATE PART 86285 - THERMOSTAT, HI-LIMIT

* - ALTERNATE PART 84127 - S/A CONVEYOR

Warranty Policy

APW Wyott warrants to the original owner/user that all commercial cooking equipment shall be free of defects in material and workmanship under normal use and service for a period of one year from the original date of purchase. Warranty service will be provided on the customer's premises for APW Wyott equipment. This warranty includes parts, standard straight time labor charges, approved travel time charges and approved mileage, and excludes all other charges. This warranty does not cover any cost associated with installation or calibration, or any damages resulting from accident, alteration, misuse, abuse, negligence, wrong voltage, flood, fire, acts of God, improper installation, failure to properly maintain or failure to operate strictly in accordance with instructions and does not apply if the serial number or model number has been removed or altered. This warranty is valid only when (1) the equipment is purchased and retained for use within the United States or Canada; (2) the repair of defects is performed by APW Wyott or by an APW Wyott authorized service agency; and (3) all replacement parts are approved APW Wyott parts. This is the only warranty made in connection with the sale of the equipment as specified above and all other expressed, statutory and implied warranties, including without limitation, all implied warranties of merchantability are expressly denied. In no event shall the user be entitled to recover incidental or consequential damages, including but not limited to, damages for inconvenience, rental or replacement equipment, loss of profits, or other commercial loss (all to the extent permitted by law).

WARRANTY PROCEDURE

If warranty service is needed on your APW Wyott equipment, follow these steps:

1. Secure the model and serial number from the rating label on your toaster.
2. Consult the enclosed directory, find the service agency nearest you, and call the number listed or the 24-hour toll free service hot line, 1-800-733-2203. If there is not a service agency listed for your area, the parts distributor will provide service for your toaster.
3. To order parts, consult the enclosed directory. The parts distributor is listed at the beginning of each state listing. The parts distributors have a complete stock of parts for your toaster.

24 Hour Toll Free Service Hot Line



1-800-733-2203

www.APWwyott.com